

FAMILY FAVORITES

by Mrs. Ivan B. Boughton

We have as guest editor Juliette Boughton, wife of Dr. Boughton, retired dean of veterinary medicine. Mrs. Boughton was born near Bordeaux, France; she came to the U. S. on a 125 exchange students. After spending a year college in Buffalo, she went to the University of Buffalo and worked toward her BA degree. She met Dr. Boughton in 1922 and married him on Christmas Eve. They spent seven years in Haiti, where Dr. Boughton was in the School of Veterinary Medicine and Veterinary Research on the island and became director of the Service of Agriculture. Two sons were born in Port au Prince in 1929. Their daughter was born in 1927 in France. She then came to West Texas and stayed there for 16 months coming to College Station. Since Mrs. Boughton left she has gone back several times for visits of a year to a year.

Plain French Crepes

1 cup flour 1 1/2 cups milk
1/2 cup melted butter Sugar
1/2 tsp salt Grated orange peel (optional)
Cinnamon (optional)

Put in a bowl. Break in eggs. Add butter and salt and mix. Add milk very gradually, mixing constantly for about 20 minutes. Mixture sit for about two hours.

Heat pan gently and put it on the fire. When it is hot, add enough batter to make a thin cake, tilting pan every side of the cake look dry, flip the cake over and bake for two minutes. Serves six.

For the next crepe, slide the first to a warm plate. Repeat until you have added grated orange peel. Roll crepe and pile crepes in layers on same plate.

For parties (or rainy days) or informal grown-up parties, each one cook one or two crepes and flip them over, to the best flipper.

Crepes Suzette

Covering crepes with sugar, roll them and cover them in warm. Prepare sauce.

Sauce

1/2 cup butter. Add 1/4 cup sugar, 1 tablespoon grated orange orange juice. Cook three minutes.
(the quantity is up to you) brandy or Cointreau—any amount of liqueurs. Set aflame and serve.

Vichyssoise

Pepper and salt to taste
1 qt. chicken or beef consomme
1 cup sour cream
Chopped chives

Onion, and potatoes and place with butter, salt, and covered saucepan over a slow fire. Cook until it has the paste (not browned).

Push a sieve. Add consomme and allow to cool off. Add to refrigerator. Just before serving, sprinkle lightly with

Bifteck Bercy au Pere Francois

1 lb. beef with salt and pepper. Place in buttered pan on side one minute. Then brown each side again for 2 1/2 minutes (keeps juices in the meat). Put meat on hot platter.

1/2 cup of flour in butter. Add one cup of red wine have dropped a finely chopped shallot, parsley, salt and 2 or 3 minutes at most. (All this must be done as sible.)

1/2 cup of the sauce, fry a piece of bread in butter and Pour sauce over steak.

Rabbit Bourguignonne

1 lb. rabbit, put in deep dish. Add carrots, onions, leeks, celery Cover with wine and leave overnight.

1/2 cup brown pieces of rabbit in lard. Add 3 tablespoons flour, Add the sauce and more carrots, onions, celery, parsley, 1/2 tsp. salt, clove, thyme, and laurel leaf. Simmer until done. Before serving add a small can of mushrooms.

Baba au Rhum

1/2 cup milk and cool to lukewarm. Add one cake compressed yeast, 1/2 cup flour and 2 tablespoons sugar. Stir until yeast and let rise in warm place for about one hour.

1/2 cup butter, gradually adding 6 tablespoons sugar. Beat 1/2 cup flour, 2 teaspoons grated lemon rind, 3 eggs, 1/2 cup flour, and the yeast mixture.

1/2 cup flour, and half-way fill well-buttered molds. Let rise until doubled in size (about one hour). Cook at 350 for 40 minutes.

Syrup

1/2 cup sugar and one cup water for 5 minutes. Cool and add 1/2 cup apricot jam and let soak in. Add apricot jam on when ready to serve.

Poulet Marengo

1/2 chicken 2 cups dry white wine
1/2 cup butter (or cooking wine)
1/2 cup olive oil 2 tablespoons tomato paste
1/2 cup onions Salt and pepper
1/2 cup flour 1/2 lb. sliced mushrooms

1/2 butter and olive oil. Cut chicken as for frying and add 1/2 y. Add three diced onions.

1/2 onions are golden, sprinkle with flour and pepper and simmer for 30 minutes. Add mushrooms and cook 15 minutes

Canape Marguery

4 pieces toast 1 peeled tomato
1 hard boiled egg 3 tablespoons tuna fish
6 filets of anchovies Mayonnaise
1/2 teaspoon ground pepper Chili sauce

Toast four slices bread with butter until crisp. Then chop together egg, anchovies, pepper, tomato, and tuna fish and marinate in Russian dressing (mayonnaise and chili sauce). Serve on toast.

Soup Printaniere

2 peeled tomatoes 2 or 3 potatoes
3 leeks Dozen string beans
1 large onion Pinch thyme
2 carrots 1 bayleaf
Handful of peas Bones (any you have)—if not,
2 or 3 cabbage leaves gravy or butter
A little celery 2 qts. cold water
1 small turnip Salt and pepper

Dice vegetables and put everything in a casserole. Add cold water and simmer for 2 hours. Add salt and pepper to taste. Serves six.

'GOP' Ambitions Threaten Relief

AUSTIN — (AP) — Republican political ambitions are threatening to wreck the Texas drouth relief program, Agriculture Commissioner John C. White charged Monday.

Administration committeeman had to be "screened" by Jack Porter, GOP national committeeman from

Texas, White said. As the program is now administered, White said, it is robbing farmers and ranchers of their dignity through enforcement of the pauper's oath clause.

(Mr. Porter was vacationing in Denver and was not available immediately for comment.)

"THE PROGRAM . . . is being used to build up Republican strength in Texas instead of pulling our agriculture through its biggest crisis in the past two decades," White said.

White said he was "fighting mad" about the situation and suggested that Texas "should refuse all federal participation in the program and take over the whole project" if quick changes are not made.

Gov. Allan Shivers said he had turned the administration of the drouth program over to the commissioner when it was first started.

"He is handling it, and I will be guided by his suggestion," the governor said. "If he recommends that we stop it, I will ask the federal government to stop it."

"I CERTAINLY believe the drouth relief program is a matter which should not have any politics mixed up in it, and we have tried to keep politics out of it."

Ralph Yarborough, candidate for governor, said at Dallas that White's criticism of the drouth relief program has his "complete and total endorsement."

Yarborough said a week's tour of North Texas farm and ranch country "convinced me that White's estimate of the tragic situation into which our farmers and ranchers are being forced by frenzied men who seek to keep and expand their hold on our state is an eminently correct one."

White said the major changes needed were:

1) Cut out the "eligibility foolishness" under which many bona fide farmers and ranchers in need are being denied aid and are being subjected to sharp questioning on their personal finances.

2) Put the program back into the hands of the Agricultural Stabilization and Conservation Agency (the former Production and Marketing Administration) and remove it from the Farm Home Administration.

MORE THAN 700 FHA county committee appointees in this state had to be screened and approved by Porter, White said.

'Nellie'

Beer Barrel Rolls Up, Pours Drink

BIRDHAM, England — (AP) Stand back, Edison. Steady there, Bell. Make way for Tamplin, and the beer barrel that comes when you call it.

The inspiration came one sunny afternoon. Alan Tamplin, a 50-year-old retired farmer, was sitting on the lawn of his country cottage here. He wanted a drink but didn't want to get up to fetch it.

"AND SO," he related, "I invented Nellie. Look."

He pressed a switch by the side of his deck chair . . . through the French windows of his cottage rolled an ale barrel of gleaming wood, with "Nellie" painted on the side.

It trundled down the garden path, took a sharp right turn by the roses, came to rest by Tamplin's chair. Clipped in one end were some glasses. Nellie poured a pair of pints — she does everything but drink 'em — and when they were taken from her, dutifully rumbled back to the cottage.

Nellie works by radio, 465 megacycles on Tamplin's dial. She really is two barrels. An outer one does the rolling and an inner one holds the beer, 448 imperial pints — or 560 U. S. pints.

The barrel-in-a-barrel keeps the brew still and sweet wherever Nellie wanders.

IN OTHER AND smaller compartments, Nellie holds soft drinks. She can even pour out a shandy—beer and ginger beer—if anybody wants it.

Tamplin believes Nellie's the "most important invention since the bottle opener."

"She took a year to bring to perfection. She goes at two speeds—fast and slow. She can take a steep hill, but hasn't mastered stairs yet.

For Meteorology

Officers Assigned Here

The USAF Institute of Technology has assigned 11 officers to A&M in September.

This training, offered in the oceanography department, is the same program given to the group of 14 officers who entered here last fall and will complete their training at the end of the 1954 summer session.

The decrease in number of trainees assigned to A&M reflects a nationwide trend due to a change in air force policy. While in the past few years a national quota of about 300 officers, selected mostly through direct commission was allotted for meteorology training, this year selections were restricted to recent AFROTC graduates or to qualified officers currently on active duty.

As there were only about 100 eligible applicants from these two sources, the meteorology training program has been sharply reduced to one-third of its previous size. Consequently, several of the universities around the country which participated in the past are being dropped and all others are being assigned smaller groups than before. It appears that A&M is receiving the smallest reduction.

The Institute of Technology favors the policy of assigning individual officers to the college of first choice. Since A&M is the only college in the state participating in the program, the group arriving in September is composed predominantly of Texans.

The tentative list includes two graduates of East Texas State

Teachers college and one each of Southern Methodist university, University of Texas, South West Texas State Teachers college, North Texas State college, University of Oklahoma, Louisiana Polytechnic institute, University of North Carolina, North Carolina state, and Brigham Young university.

The training consists mostly of meteorology courses given in the oceanography department. Related courses in mathematics or physics are added to round out the individual course of study.

This coming year several Aggie undergraduates will be taking their meteorology courses along with the USAFIT group. Those undergraduates who complete all their required courses in conjunction with this program will have met in one year all requirements in the major field for the BS degree in the meteorology option.

The fourteen USAFIT officers now nearing completion of their work at A&M will be classified as weather officers and assigned to various air bases in the U. S. and overseas. After reporting at their individual assignments, they will undergo a short period of familiarization with the weather affecting the locality, the particular flight operations, and the field operation of the air weather service.

Survivor Hopes Husband Is Alive

LOS ANGELES, Calif. — (AP) — Mrs. Frances Parrish, one of the survivors of a British airliner that was shot down off Hainan by Red Chinese fighter planes, said Monday she has hopes that her husband and two sons may still be alive.

Mrs. Parrish and her daughter, Valerie, 6, were rescued from the water. But there has been no word of her husband, Leonard L. Parrish, and their two sons, Larry, 4 and Philip, 2, and they are presumed lost. The airliner was shot down July 23 off the Chinese coast.

Mrs. Parrish, of Iowa Park, Texas, and her daughter arrived by plane Sunday night from Honolulu. The Texas woman, pale and

still wearing a cast for a fractured collarbone, at first declined to be interviewed in Honolulu or here. But Monday she gave a reporter this account of the tragic experience:

"Most of us were asleep, but the plane swerving awakened us. My husband had the two boys in a seat ahead of me. He saw what was happening and turned to say, "this is it." A man behind me was hit by a bullet.

"The baby, Philip, was still in a seat. All of the rest of us were on the floor. I was reaching for him when the plane hit the water. Something hit me on the back of the head, and I blacked out.

"I came to, hearing the cries, "Mommy, Mommy." It was Valerie. She couldn't swim, but she was thrashing in the water. I reached for what I thought was a duffle bag. Later I found out it was a rolled up air mattress. I grabbed this and then reached for Valerie. "I didn't see my husband or my sons. But it was near the Chinese shore. I still have hope."

Mrs. Parrish and her daughter are staying here at the home of a friend, Les Marsh, for a rest before going on to Texas.

Jean Mickelson Back From Georgia

Miss Jean Mickelson returned to College Station Saturday after spending the past five months in the Warm Springs Polio Foundation at Warm Springs, Georgia. She arrived in Houston via Eastern Airlines and was met at the airport by her family.

Jean contacted polio two years ago and lost the use of her arms and legs. While in Georgia, she underwent a series of operations on her legs in order to give her greater stability.

She can now walk with the use of braces and crutches.

The March of Dimes has been financing part of the costs of her treatments.

Wesley Foundation Plans Fish-Fry

The Wesley foundation of the A&M Methodist church will sponsor a fish fry Wednesday night at Washington-on-the-Brazos.

All students who wish to attend will meet at 5:30 p. m. Wednesday at the Wesley Foundation for transportation to the picnic site.

The program will include recreation, singing, and a devotional period. Bob Hagan is in charge of arrangements for the affair.

Leaders' Course Taught At Park

"The Role of the Junior Leader" will be taught by Dr. Glenn C. Dildine when the Texas Junior Leadership Training laboratory gets in session at Bastrop State park, Aug. 23. Fifty adults and 115 4-H Club members will take part in the activities of the week.

Dr. Kenneth Airstman of the education department, Ohio State university, Columbus, Ohio, will teach the group creative arts.

Bits of soil from every county will be brought to the laboratory by the 4-H Clubs to add to the nature study. John Twining and C. W. Simmons will be in charge of the group. Twining is with the Bureau of Economic Geology at the University of Texas, and Simmons is farm forester for the Agricultural Extension service.



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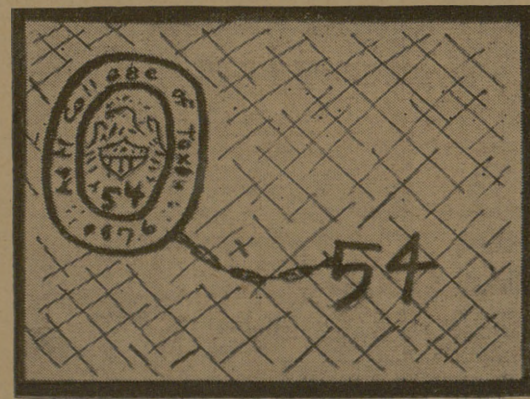
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